Cattlemens

Banquets for Every Occasion

Since 1968, not only has Cattlemens become a favorite place for a great meal, but we are also a favorite place for banquets and special events.

- Private rooms for 10-200
- Serviced by professional staff
- Audio / Visual Services
- Customized Menu & Bar Service
- Entertainment & Dance Floor
- Florists / Bakers / Decorators

If you need it, we can do it!

Give us a call and we'll start planning your next event today!

www.Cattlemens.com

WELCOME TO CATTLEMENS COUNTRY

Cattlemens Offers Banquets & Catering Day or Night!

Cattlemens has put together this package of information to make your planning easier.

Our professional staff is ready and willing to answer any additional questions you may have and assist you in putting together your most successful event yet!

Cattlemens Also Offers Raw Steak Packages

Grilling at home?
Ask about Cattlemens Custom Cut Raw Steak Packages

Cattlemens Gift Cards Make a Great Gift

Corporate Gift Card Package Offer
10% Bonus on Orders of $500 or more!

Pick-Up and Drop Off Catering

(Not Available For Dine-In Or Individual Orders)

Catering Packages Served Buffet Style In Trays

All Packages Include Bread and Butter

$23 per person

Please select 2 Entrees and 2 Sides

$26 per person

Please select 3 Entrees and 2 Sides

Entrees:

Broiled Top Sirloin Steak (+$1)
A flavorful sirloin steak aged to perfection

Slow Roasted Sliced Strip Loin
Slow roasted for 18 hours for perfect flavor

Grilled Salmon
Boneless filet, broiled to perfection, served with dill sauce and lemon

Beef Ribs
Meaty ribs, glazed with our own sweet BBQ sauce

Baby Back Pork Ribs
Tender Applewood Smoke pork ribs, slow roasted in sweet BBQ sauce

Teriyaki Chicken
Charbroiled chicken breast, marinated in teriyaki sauce

BBQ Chicken
Charbroiled chicken breast basted with our BBQ sauce

Pasta Ravioli
Vegetarian ravioli served with a seasonal sauce

Sides:

Fresh Cut Salad
Caesar Salad
Baked Potato
Mashed Potatoes
Wild Rice
Seasonal Vegetables
Ranch Style Beans
Baked Sweet Potato (+$2)
Rustler Spud Twice Baked Potato (+$2)

Add A La Carte Options To Your Catering Order:

Fresh Salad Tray With Dressing
Serves 10-12 $19.99

Salad Dressing
1 Quart $5.99

Vegetarian Ravioli Pasta
Serves 4 $29.99

Extra Bread & Butter
Per Loaf $3.00

Baby Back Ribs
Full Rack $25.00

Beef Ribs
Per Rib $4.00

Ranch Style Beans
1 Quart $2.99

Cattlemens BBQ Sauce
1 Bottle $10.99

Whole Carrot Cake
$75.00

Whole Chocolate Outlaw Cake
$75.00

Whole Cheesecake
$75.00

Delivery Available!

All Items are subject to applicable sales tax & service charge. Menu/Pricing valid through 1/31/26

Add Appetizers and Desserts to Your Catering or Banquet Event

Appetizer Platters

Hot Artichoke Cheese Dip
Marinated artichoke hearts, parmesan, provolone and sharp cheddar cheese served bubbling hot in a sourdough bread bowl.
Serves 8-10 $29.99

Loaded Potato Skins
Large potato skins seasoned and loaded with sharp cheddar cheese and applewood smoked bacon topped with green onions. Served with ranch dressing and sour cream for dipping.
Serves 10-12 $29.99

Blue Cheese Bread
Blue cheese crumbles baked atop of fresh sourdough garlic bread. Served with blue cheese for dipping.
Serves 10-12 $27.99

Fresh Vegetable Tray
A bounty of fresh seasonal vegetables served with a homemade ranch dressing.
Serves 15-20 $29.99

Buffalo Wings
A generous portion of our famous chicken wings tossed in our homemade buffalo sauce. Served with carrots, celery, ranch and blue cheese dressing.
Serves 15-20 $39.99

Crispy Calamari
Tender Calamari lightly coated in seasoned flour and fried to a perfect crisp. Served with tangy cocktail and gaucho aioli sauces.
Serves 10-12 $45.99

Shrimp Cocktail
Chilled jumbo shrimp served on ice with our homemade cocktail sauce and lemon.
Serves 10-12 $59.99

Sampler Platter
A medley of Tumbleweed Onions, Loaded Potato Skins, Crispy Calamari and Buffalo Wings. Served with homemade ranch dressing, sour cream, and a tangy cocktail sauce.
Serves 12-15 $49.99

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Desserts

Add a Sweet Touch to Your Event!

Grand Canyon Cheesecake

Cattlemens is proud to offer a bigger than huge slice of New York style cheesecake
$10.99

Chocolate Outlaw Cake

A slice of dangerous triple dosage of chocolate cake, chocolate mousse and chocolate frosting-Order it before it becomes illegal!
$10.99

3C Ranch Carrot Cake

A slice of Cattlemens Carrot Cake comes layered with the creamiest, cheesiest frosting, dusted with walnuts and pistachios
$10.99

Petite Cheesecake

A perfectly portioned version of our classic cheesecake, featuring our signature graham cracker crust and velvety smooth, rich filling
$4.99

Petite Chocolate Peanut Butter Cream Pie

Decadent chocolate cookie crust layered with silky peanut butter mousse and rich chocolate ganache, generously topped with crushed peanut butter cups
$4.99

Sweet Addition Tray

Chocolate Chip cookies and freshly baked brownies **Serves 10-12**
$23.99

All items are subject to applicable sales tax and service charge. **Menu/Pricing valid through 1/31/26**

CREATE YOUR *In-House* CATTLEMENS EVENT

Plated Event Packages

"The Fixings" included with each package:
All-you-can-eat salad, Ranch-style beans, Sourdough bread, baked potato, seasonal vegetable, coffee, soda, tea & tablecloths.

The Wrangler $49 per person - *Select 3 entrees*

One Sampler appetizer platter per every 15 guests
Please select one dessert option (Chocolate Peanut Butter Cream Pie or Cheesecake) for all guests

10oz Sirloin
A juicy, hand-cut sirloin grilled to perfection

Half Rack Baby Back Pork Ribs
Tender Applewood Smoke pork ribs, slow roasted in sweet BBQ Sauce

Grilled Salmon
Boneless filet, broiled to perfection, served with dill sauce and lemon

Teriyaki Chicken
Chicken breast basted with our teriyaki marinade

BBQ Chicken
Charbroiled skinless chicken breast basted with our BBQ sauce

Pasta Ravioli
Vegetarian ravioli served with a seasonal sauce

Upgrade to our Ruster Spud Twice Baked Potato For All Your Guests For $2 Per Person

All items are subject to applicable sales tax and service charge. **Menu/Pricing valid through 1/31/26**

Plated Event Packages

"The Fixings" included with each package:
All-you-can-eat salad, Ranch-style beans, Sourdough bread, baked potato, seasonal vegetable, coffee, soda, tea & tablecloths.

The Trail Boss $59 per person - *Select 3 entrees*

One Sampler appetizer platter per every 15 guests
Please select one dessert option (Chocolate Peanut Butter Cream Pie or Cheesecake) for all guests

9oz Prime Rib
Slow roasted for 16 hours to achieve perfect tenderness & flavor

6oz Filet
A cut of the finest aged beef tenderloin

New York Strip
A classic 14oz cut of juicy strip loin

Steak & Shrimp
8oz sirloin with grilled jumbo shrimp

Grilled Salmon
Boneless filet, broiled to perfection, served with dill sauce and lemon

Teriyaki Chicken
Chicken breast basted with our teriyaki marinade

Pasta Ravioli
Vegetarian ravioli served with a seasonal sauce

Upgrade to our Ruster Spud Twice Baked Potato For All Your Guests For $2 Per Person

All items are subject to applicable sales tax and service charge. **Menu/Pricing valid through 1/31/26**

Plated Event Packages

"The Fixings" included with each package:
All-you-can-eat salad, Ranch-style beans, Sourdough bread, baked potato, seasonal vegetable, coffee, soda, tea & tablecloths.

Gold Rush $69 per person- *Select 3 entrees*

One Sampler appetizer platter per every 15 guests
Please select one dessert option (Chocolate Peanut Butter Cream Pie or Cheesecake) for all guests

12oz Prime Rib
Slow roasted for 16 hours to achieve perfect tenderness & flavor

10oz Filet
A cut of the finest aged beef tenderloin

Steak & Lobster
"The Ultimate" an 8oz sirloin steak and a delicately steamed Lobster Tail

Steak & Crab
"The Ultimate" an 8oz sirloin steak and steamed ½ lb. Dungeness Crab

Cowboy Ribeye
A thick and juicy 20oz bone-in rib eye steak

Grilled Salmon
Boneless filet, broiled to perfection, served with dill sauce and lemon

Teriyaki Chicken
Chicken breast basted with our teriyaki marinade

Pasta Ravioli
Vegetarian ravioli served with a seasonal sauce

Upgrade to our Ruster Spud Twice Baked Potato For All Your Guests For $2 Per Person

All items are subject to applicable sales tax and service charge. **Menu/Pricing valid through 1/31/26**

Served Buffet Selections

Buffet service available based on room and availability. Buffet will be served by staff.

"The Fixings" included with each buffet: All-you-can-eat salad, Ranch-style beans, Sourdough bread, coffee, soda and tea and tablecloths.

Lunch- $35.00 per person

Available during the hours of 10am-2pm *Please select 2 entrees and 2 Sides*

Dinner- $45.00 per person

Please select 3 entrees and 2 Sides

Entrees:

Broiled Top Sirloin Steak (+$1)

A flavorful sirloin steak aged to perfection

Slow Roasted Sliced Striploin

Slow roasted for 18 hours for perfect flavor

Grilled Salmon

Boneless filet, broiled to perfection, served with dill sauce and lemon

Beef Ribs

Meaty ribs, glazed with our own sweet BBQ sauce

Baby Back Pork Ribs

Tender Applewood Smoke pork ribs, slow roasted in sweet bbq sauce

Teriyaki Chicken

Charbroiled chicken breast, marinated in teriyaki sauce

Lemon Herb Chicken

Charbroiled skinless chicken breast with a creamy lemon and herb sauce

BBQ Chicken

Charbroiled skinless chicken breast basted with our BBQ sauce

Pasta Ravioli

Vegetarian ravioli served with a seasonal sauce

Sides:

Baked Potato
Mashed Potatoes
Seasonal Vegetables
Wild Rice
Baked Sweet Potato (+$2)
Rustler Spud Twice Baked Potato (+$2)

Sweet Addition Dessert

Included in buffet packages

Fresh from the oven chocolate chip cookies and baked brownies

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Plated Round-Up Lunch Menu

Available during the hours of 10am-2pm

"The Fixings" are included with each entrée: baked potato, All-you-can-eat salad, Ranch-style Beans, Sourdough bread, coffee, soda and tea.

Top Sirloin Steak
A flavorful 8oz sirloin steak aged to perfection
$26.99

Teriyaki Chicken
Chicken breast basted with teriyaki sauce
$26.99

Lemon Herb Chicken
Chicken breast in a creamy lemon and herb sauce
$26.99

Grilled Salmon
A thick cut boneless filet, broiled to perfection, served with dill sauce and lemon
$26.99

Pasta Ravioli
Vegetarian ravioli served with a seasonal sauce
$26.99

Add Vegetable Medley to your lunch menu for $2 per guest

Beverage/Bar Service

Cattlemens offers a variety of bar services to best suit your event

Hosted Beverages - One tab is run for all beverages sold and the final check is paid by one person. You can determine the level of bar to be hosted.

Non-Hosted Beverages - Each guest is responsible for paying for their own beverage as they are ordered.

Hosted Non-Alcoholic Beverages - One tab is run for all non-alcoholic beverages sold and the final check is paid by one person.

Drink Tickets - We can also provide drink tickets for any allotted amount of tickets you would like to give each guest. You will be charged the price of the drink ordered for the tickets redeemed.

Corkage - Guests frequently desire to serve a specialty wine or sparkling beverage. Cattlemens can provide the appropriate glassware and corkage for a fee of $15.00 per 750 ml. bottle and $30.00 per 1.5 liter bottle.

Portable Bar – Portable bar & daytime bar available based on room and availability. Charges may apply.

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Menu Selections - Cattlemens' menu selections are offered only as suggestions. If you have a preference that is not included in our menu selections, we will be happy to arrange for a special menu to suit your needs. Cattlemens is committed to meeting the needs of guests who have special dietary restrictions. For any special dietary requests, please let us know in advance. Don't forget the extras - Cattlemens offers delicious desserts and a fantastic range of wines to compliment every menu choice. **Menu selections are due 14 days prior to your event. Final guest count and pre-orders/entrée tally is due 7 days prior to your event.**

Deposit - Your event is considered reserved when the following is received, and a banquet contract must be signed within 48 hours of booking. A 50% deposit of the food & beverage minimum is due within 7 days of booking.

Payment and Guest Count - Final guest count is required a minimum of 7 days prior to your event. If your final count is not received at least 7 days prior, we will automatically default to your estimated count for billing. The total cost includes food, beverage, related charges, sales tax and service charge. Any additional charges will be collected the day of the event. **We do not accept Cattlemens gift cards for event payment. Coupons or other promotional offers such as Happy Hour or Weeknight Specials are not valid for banquet events. We do not offer separate checks for group events.**

December Events - A forty-five (45) day notice is required for major changes to your December event. In the case of a cancellation, your deposit will be refunded if a forty-five (45) days notice is given.

Food and Beverage Minimum- A food and beverage minimum goes towards any food and beverage purchased in the room for your event. If this minimum amount is not met, the remainder is considered a room charge. It's helpful to keep in mind that minimums vary based on the day of the week, time of year, space requested, and group size. This does not include the 20% service charge or sales tax.

Other - Cattlemens banquet room is available for events that do not include food and beverage. A room reservation and set-up charge would apply in this case. It is Cattlemens policy that no food or beverage should be brought into the restaurant.

Linens - Add tablecloths to your event for $7 per table if not included in package.

Dessert Fee - An outside cake may be brought in with a fee of $2.00 per person. This must be pre-arranged and authorized by Cattlemens management prior to your event. It would be our pleasure to assist you in these efforts and/or receive and store these special items on the day of your event.

Gift Cards not allowed as payment for Banquets or Catering.
Discounts, coupons or other promotional offers are not valid for banquet events.
All food and beverage prices are subject to change until a banquet event order has been completed and signed.

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